

# SALTER



## Bread Maker

Also perfect for making cakes and great for creating jams

 OVER 250 YEARS OF GREAT BRITISH  
DESIGN & INNOVATION



# SALTER

## Bread Maker

Also great for baking cakes and creating jams

*I can bake fresh, crusty loaves with my Salter Bread Maker*

CONTENTS	PAGE
Safety Instructions	4-5
Getting Started	6
In the Box	6
Features	6
Description of Parts	6-7
Instruction for Use	7
Before First Use	7
Using the Bread Maker	7-8
Using the Control Panel	8-9
Using the Time+ and Time- Controls	9
Keeping the Bread Warm	10
Using the Quick/Ultra	
Fast Function	10
Using the Jam Function	10
Using the Cake Function	10
Cleaning and Maintenance	10
Troubleshooting	11-12
Storage	12
Specifications	12
Recipes	14-25
Wiring Page	27
Guarantee	28

Please read all of the instructions carefully and retain for future reference.

## **Safety Instructions**

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This product is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.



Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only plastic or wooden spatulas to avoid damaging the non-stick surface.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The door or the outer surface of the appliance may get hot during operation.

**Warning:** Keep the appliance away from flammable materials.



**Caution:** Hot Surface - Do not touch the hot section or heating components of the appliance.

# SALTER

## Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and store or dispose of safely.

## In the Box

Bread Maker

Bread-making pan

Measuring spoon

Measuring cup

Kneading paddle

Hook

Instruction manual

## Features

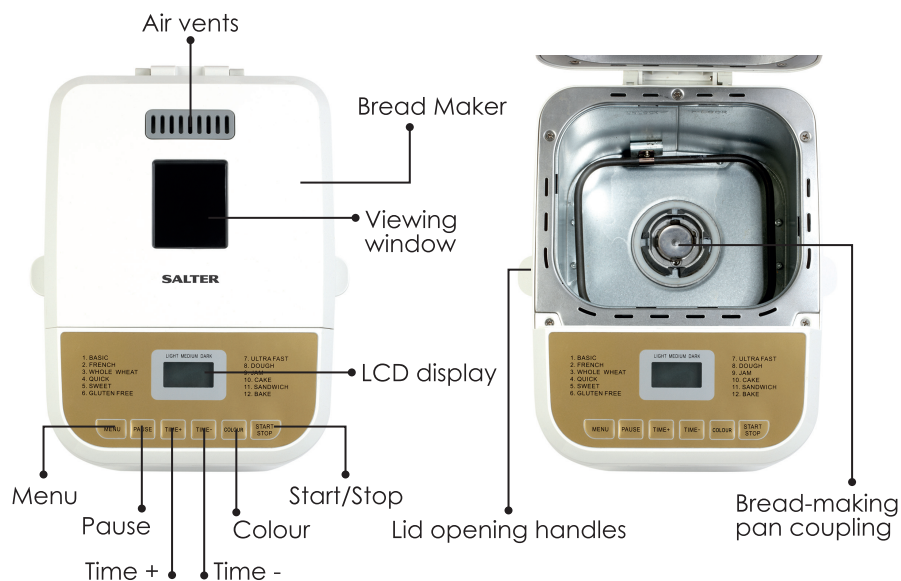
Bread Maker with gluten free option

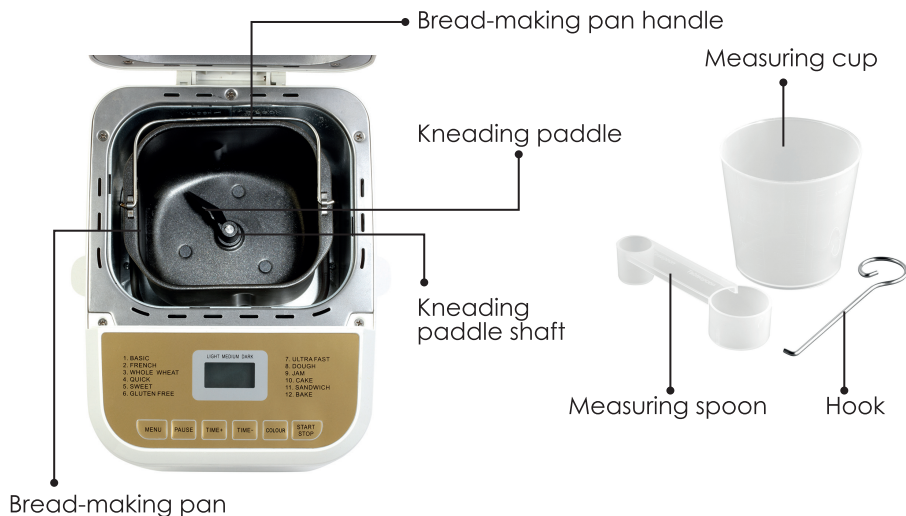
Also makes jam and cake

LCD display with menu control panel and programme delay function

12 programme options: basic, French, whole wheat, quick, sweet, gluten free, ultra fast, dough, jam, cake, sandwich and bake.

## Description of Parts





## Instructions for Use

### Before First Use

Ensure that the Bread Maker is unplugged from the mains power supply and turned off.

Clean the Bread Maker with a soft, damp cloth and dry thoroughly.

Clean the bread-making chamber in warm, soapy water; rinse and dry thoroughly. Do not immerse any electrical components of the Bread Maker in water or any other liquid.

**Note:** When using the Bread Maker for the first time, a slight odour may be emitted. This is normal and will subside. Ensure that there is sufficient ventilation around the Bread Maker.

### Using the Bread Maker

Remove the bread-making pan by grasping the handle and turning the bread-making pan anticlockwise and pulling it up.

Attach the kneading paddle by aligning the flat edges on the kneading paddle with the kneading paddle shaft and slotting it into position.

Measure out the ingredients according to your recipe guidelines using the measuring cup and spoon provided, then add them to the bread-making pan.

Always add the yeast first and then the rest of the dry ingredients, followed by any liquid. Make sure that the liquid does not come into contact with the yeast before the programme is started, to avoid activation of the yeast.

Insert the bread-making pan back into the bread-making chamber by fitting it onto the bread-making pan coupling; secure it by twisting it clockwise into position.

Close the lid and plug the Bread Maker into the mains power supply. The Bread Maker will automatically take care of all stages of the bread-making process until the loaf is completely cooked.

Check the dough after a few minutes to ensure that all of the flour has been mixed. If flour has been left in the corners of the bread-making pan, select the pause function and using heat-resistant oven gloves, use a non-stick wooden or silicone spatula to loosen the flour so that it is evenly mixed in.

## Using the Control Panel

Select the desired programme using the menu button on the control panel. There are 12 options; each is programmed with a set baking time. To cycle through the options, repeatedly press this button.

Programmed Functions	Time (h:m)
1. Basic	3:00
2. French	3:50
3. Whole wheat	3:40
4. Quick	2:10
5. Sweet	2:55
6. Gluten free	3:30
7. Ultra fast	1:38
8. Dough	1:30
9. Jam	1:20
10. Cake	1:50
11. Sandwich	3:00
12. Bake	1:00

Once the desired programme has been selected, choose the colour of the crust. There are three options: light, medium or dark.

**Note:** The crust colour cannot be selected when using the 'Dough' setting. To start the selected programme, press the 'Start/Stop'. Pressing and holding the button again for approximately 2 seconds will switch off the selected programme.

To pause the bread-making process at any time during operation, press the 'Pause' button. This function can be used to add extra ingredients during the cooking process. The selected setting will be memorised for a short period of time. To reactivate the cooking process, press the 'Pause' button again.

**Caution:** For the best results, do not open the Bread Maker lid until the selected cycle has ended.

When the cycle has ended, open the lid and remove the bread-making pan by grasping the handle and twisting it in an anticlockwise direction.

**Caution:** When removing the bread-making pan, always wear heat-resistant oven gloves.

Turn the bread-making pan upside down onto a baking tray/rack and allow to cool. When using the kneading paddle attachment, this may sometimes get stuck in the bottom of the loaf. Always remember to remove this when the bread has sufficiently cooled.

Always unplug the Bread Maker and clean after use.

## Using the Time+ and Time- Controls

The 'Time+' and 'Time-' control buttons can be used to delay the Bread Maker from starting immediately.

The maximum delay is 13 hours. This function is useful for setting the Bread Maker to start cooking overnight for fresh bread in the morning.

**Note:** The delay time will also include the baking time of selected programme. First, select the desired programme and degree of browning. Press the 'Time+' and 'Time-' buttons to set the delay time. Each press of the button will increase or decrease the delay time in 10 minute intervals.

### Example;

It is 8.30 pm and you would like your bread to be ready by 7.00 am the next day, i.e. in 10 hours and 30 minutes.

Select your menu and browning colour and then press the 'Time+' and 'Time-' buttons to add the time until 10:30 displays on the LCD screen.

**Note:** Remember to take into account the operation time of your selected programme. Press the 'Start/Stop' button to activate the delay program. The LCD will flash and begin to count down to show the remaining time until activation.

**Note:** The timer function is not available for the gluten free, ultra fast and jam settings.

**Note:** Do not use the timer function when baking with ingredients such as eggs, milk, cream or cheese.

## Keeping the Bread Warm

The Bread Maker will automatically keep the bread warm for 60 minutes after baking. Bread can be removed from the Bread Maker immediately, if this setting is not required, by selecting the 'Start/Stop' button.

**Note:** This function is not available for the 'Dough' and 'Jam' settings.

## Using the Quick/Ultra Fast Function

The 'Quick/Ultra Fast' setting can be used to reduce the time it takes to cook bread. Please note that the bread dough will be denser than bread dough that was prepared on the basic cycle.

## Using the Jam Function

Use this setting to make jam from fresh fruits.

Do not increase any recipe quantities or allow the mixture to boil over the bread-making pan into the bread-making chamber. If this happens, stop the Bread Maker immediately. Remove the bread-making pan carefully and allow it to cool completely before cleaning thoroughly according to the cleaning and maintenance instructions.

## Using the Cake Function

When using the 'Cake' setting, separate the liquid and dry ingredients into two containers. Add the dry ingredients first and then add any liquid.

## Cleaning and Maintenance

Before attempting any cleaning or maintenance, ensure that the Bread Maker is unplugged from the mains power supply and that it is fully cool.

The Bread Maker should be cleaned after every use.

Clean the Bread Maker and chamber with a soft, damp cloth and dry thoroughly.

Clean the bread-making pan in warm, soapy water, rinse and dry thoroughly.

Do not immerse any electrical components of the Bread Maker in water or any other liquid.

Never use abrasive cleaners or scouring pads to clean the Bread Maker as these can damage the surfaces.

Do not put metal cooking utensils in contact with the non-stick surfaces, as these will damage the non-stick coating.

Do not cover the vents and openings and keep them clear of dust.

# Troubleshooting

Problem	Cause	Solution
Smoke is being emitted out of the bread-making chamber or out of the vents.	The ingredients have stuck to the bread-making chamber or to the outside of the bread-making pan.	Unplug the power supply cord, allow the Bread Maker to cool fully and then clean the outside of the bread-making pan or the bread-making chamber, according to the guidelines in the 'Cleaning and Maintenance' section.
The bread sinks in the middle and is moist on the bottom.	The bread has been left in the Bread Maker for too long.	Take the bread out of the bread-making chamber before the 'Warming' function cycle is complete.
It is difficult to take the bread out of the bread-making pan.	The bottom of the loaf is stuck to the kneading paddle.	Allow the bread to cool. Loosen the bread from the pan using a non-stick spatula and then remove as much of the bread as possible. To remove the remainder of the bread, fill the bread-making pan with warm water for 30 minutes and then remove the kneading paddle. Clean the kneading paddle in warm, soapy water, rinse and dry thoroughly. Make sure that the kneading paddle is fully clean after every use to reduce the chance of sticking the next time the Bread Maker is used.

<p>The ingredients are not mixed or the bread has not baked correctly.</p>	<p>The incorrect programme setting has been selected for the ingredients.</p> <p>The 'Start/Stop' button was pressed during operation.</p> <p>The lid was opened several times while the Bread Maker was operating.</p> <p>The rotation of the kneading blade is jammed.</p> <p>The Bread Maker is still hot from the previous baking cycle.</p>	<p>Check the selected menu and the other settings.</p> <p>Restart the baking process.</p> <p>Do not reuse the previous ingredients.</p> <p>The lid should not be opened during operation, unless to add ingredients.</p> <p>Make sure that the lid is closed securely whilst the Bread Maker is operating.</p> <p>Remove kneading paddle and the bread-making pan and check that the kneading paddle shaft is turning. If the kneading paddle shaft is not turning, contact customer services.</p> <p>Unplug the Bread Maker, remove the bread-making pan and leave to cool at room temperature, then plug the Bread Maker back into the mains power supply and resume baking.</p>
--	--	--

Storage

Before storing, ensure that the Bread Maker is cool, clean and dry.

Never wrap the cord tightly around the Bread Maker; wrap it loosely to avoid causing damage.

Store in a cool, dry place.

Specifications

Input: 220–240 V~ 50 Hz

Output: 530 W



# SALTER

## Recipe Booklet

Get the most out of your Salter Bread Maker



CONTENTS	PAGE
<b>Savoury Bread Recipes</b>	
Basic Bread	14
Gluten Free Bread	15
French Bread	16
Whole Wheat Bread	17
Rosemary Tomato	
Parmesan Bread	18
Sandwich Loaf	19
Fast Bread	20
Homemade Crusty Bread	21
Pizza Dough	22–23
<b>Sweet Recipes</b>	
Walnut Blueberry Cake	24
Honey Oat Bread	25

# SALTER

## Basic Bread

Preparation and Cooking Time:

3 hours

### Ingredients

320 g strong white bread flour	1 tsp easy blend yeast
180 ml water	1 tsp salt
15 ml oil	
1 tbsp caster sugar	
1 tbsp milk powder	



### Method

Add the easy blend yeast, followed by the salt, strong white bread flour, caster sugar, milk powder, oil and finally, the water, to the bread-making pan. Close the lid.

Select the default programme (this is also the 'Basic' programme) using the 'Menu' button on the control panel.

Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark'.

Activate the 'Start' button to begin the programme.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, any additional ingredients required to flavour the bread can be added.

Close the lid and allow the Bread Maker to complete the 'Basic' programme.

Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction. Remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.

## Gluten Free Bread

Preparation and Cooking Time:

3 hours 30 minutes

### Ingredients

320 g gluten free bread flour	1 tsp easy blend yeast
150 ml water	1 tsp cider vinegar
100 g squeezey honey	½ tsp salt
45 ml oil	
1 medium egg	
2 tbsp caster sugar	



### Method

Add the easy blend yeast, followed by the salt, gluten free bread flour, caster sugar, egg, squeezey honey, cider vinegar, oil and finally, the water, to the bread-making pan. Close the lid.

Select the 'Gluten free' programme using the 'Menu' button on the control panel. Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark'.

Activate the 'Start' button to begin the programme.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, any additional ingredients required to flavour the bread can be added.

Close the lid and allow the Bread Maker to complete the 'Gluten free' programme.

Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction.

Remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.

## French Bread

Preparation and Cooking Time:

3 hours 50 minutes

### Ingredients

375 g strong white

bread flour

190 ml water

15 ml oil

1 tbsp caster sugar

1 tsp easy blend yeast

1 tsp salt



### Method

Add the easy blend yeast, followed by the salt, strong white bread flour, caster sugar, oil and finally, the water, to the bread-making pan.

Close the lid.

Select the 'French' programme using the 'Menu' button on the control panel.

Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark'.

Activate the 'Start' button to begin the programme.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, any additional ingredients required to flavour the bread can be added.

Close the lid and allow the Bread Maker to complete the 'French Bread' programme.

Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction.

Remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.

## Whole Wheat Bread

Preparation and Cooking Time:

3 hours 40 minutes

### Ingredients

160 g strong wholemeal flour	1 tsp easy blend yeast
160 g strong white bread flour	1½ tsp salt
180 ml water	
15 ml oil	
1 tsp caster sugar	
1 tbsp milk powder	



### Method

Add the easy blend yeast, followed by the salt, strong wholemeal and white bread flour, caster sugar, milk powder, oil and finally, the water, to the bread-making pan. Close the lid.

Select the 'Whole wheat' programme using the 'Menu' button on the control panel. Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark'.

Activate the 'Start' button to begin the programme.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, any additional ingredients required to flavour the bread can be added.

Close the lid and allow the Bread Maker to complete the 'Whole wheat' programme. Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction. Remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.



## Rosemary Tomato Parmesan Bread

Preparation time: 1 hour 30 minutes

Baking time: 1 hour

### Ingredients

320 g strong white bread flour	30 ml milk
180 ml water	1 tbsp caster sugar
60 g small tomatoes, chopped	1 tbsp oil
30 g Parmesan cheese, grated	1 tsp easy blend yeast
	1 tbsp fresh rosemary, finely chopped
	1 tsp salt



### Method

Add the easy blend yeast, followed by the salt, strong white bread flour, caster sugar, rosemary, tomatoes, Parmesan cheese, milk, oil and finally, the water, to the bread-making pan.

Close the lid.

Select the 'Dough' programme using the 'Menu' button on the control panel.

Activate the 'Start' button to begin the programme.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, add half of the tomatoes.

Close the lid and allow the Bread Maker to complete the 'Dough' programme.

Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction.

Remove the dough from the bread-making pan and place it onto a lightly floured surface.

Allow the bread-making pan to cool fully and then remove the kneading paddle. Lightly knead the dough and then flatten it out. Add the remaining tomatoes and gently knead until evenly spread throughout.

Place the dough back into the bread-making pan without the kneading paddle, close the lid and select the 'Bake' programme. Press the 'Start' button.

Once the 'Bake' programme is complete, the Bread Maker will beep 10 times to indicate that the bread is ready.

Open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction. Remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.

## Sandwich Loaf

Preparation and Cooking Time: 3 hours

### Ingredients

320 g strong white bread flour	1 tsp easy blend yeast
175 ml water	1 tsp salt
1 tbsp caster sugar	
1 tbsp oil	
1 medium egg	
1 tbsp milk powder	



### Method

Crack the egg into a measuring cup, whisk with a fork, then add the water and continue to mix well.

Add the easy blend yeast, followed by the salt, strong white bread flour, caster sugar, milk powder, egg mixture and finally, the oil to the bread-making pan.

Close the lid.

Select the 'Sandwich' programme using the 'Menu' button on the control panel. Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark'.

Activate the 'Start' button to begin the programme. The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, any additional ingredients required to flavour the bread can be added.

Close the lid and allow the Bread Maker to complete the 'Sandwich' programme. Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction.

Remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.

# SALTER

## Fast Bread

Preparation and Cooking Time:

1 hour 40 minutes

### Ingredients

320 g strong white

bread flour

150 ml water

30 ml oil

3 tbsp caster sugar

1 ¼ tsp easy blend yeast

½ tsp salt



### Method

Add the easy blend yeast, followed by the salt, strong white bread flour, caster sugar, oil and finally, the water, to the bread-making pan.

Close the lid.

Select the 'Fast' programme using the 'Menu' button on the control panel.

Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark'.

Activate the 'Start' button to begin the programme.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, any additional ingredients required to flavour the bread can be added.

Close the lid and allow the Bread Maker to complete the 'Fast' programme.

Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction.

Remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.



# Homemade Crusty Bread

Preparation and Cooking Time:

2 hour 10 minutes

## Ingredients

320 g strong white

bread flour

175 ml milk

30 ml oil

4 tbsp soft, brown sugar

2 tsp easy blend yeast

1 tsp salt



## Method

Add the easy blend yeast, followed by the salt, strong white bread flour, brown sugar, oil and finally, the water, to the bread-making pan.

Close the lid.

Select the 'Quick' programme using the 'Menu' button on the control panel.

Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark'.

Activate the 'Start' button to begin the programme.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, additional ingredients required to flavour the bread can be added. Close the lid and allow the Bread Maker to complete the 'Sweet' programme. Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction.

Remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.

## Pizza

Preparation Time: 1 hour 30 minutes

Cooking Time: 20–25 minutes

Makes 2 x 20 cm pizzas or 1 large pizza

### Ingredients

#### For the base:

225 g strong white

bread flour

140 ml water

15 ml oil

½ tsp caster sugar

½ tsp easy blend yeast

1 tsp salt

### Method

#### For the base:

Add the easy blend yeast, followed by the salt, strong white bread flour, caster sugar, oil and finally, the water, to the bread-making pan.

Close the lid.

Select the 'Dough' programme using the 'Menu' button on the control panel.

Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark'.

Activate the 'Start' button to begin the programme.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, additional ingredients required to flavour the bread can be added.

Close the lid and allow the Bread Maker to complete the 'Dough' programme.

Once the programme has finished, open the lid and tip out the dough onto a lightly floured board.

Once the bread-making pan has cooled, pull out the kneading paddle and divide the dough into two pieces.

Preheat the oven to 220 °C/425 °F (fan) or gas mark 7 and grease 2 baking trays.

Gently stretch the dough into a circular shape to form the pizza base, pinching up the edges to create a slight lip.

**For the topping:**

115 g cheddar cheese, grated  
115 g mozzarella, sliced  
10 black pitted olives  
4 large tomatoes, sliced  
4 slices of ham, torn into strips  
4 tbsp tomato purée  
2 tsp dried oregano  
Olive oil, for drizzling

**Method****For the topping:**

Spread the tomato purée over the pizza bases and then sprinkle on the oregano. Top with grated cheese. Arrange the tomato, Mozzarella slices, ham and olives on the top of the cheese.

Drizzle the pizzas with a little olive oil and then bake in an oven at 170 °C for approximately 20–25 minutes until golden brown, well risen and until the cheese is bubbling.

# SALTER

## Walnut Blueberry Cake

Preparation and Cooking Time:

1 hour 50 minutes

### Ingredients

125 g self raising flour	2 tsp black treacle
100 g blueberries	1 tbsp caster sugar
75 g soft, brown sugar	$\frac{1}{4}$ tsp baking powder
60 g chopped walnuts	$\frac{1}{2}$ tsp grated lemon zest
1 egg	
75 ml milk	
75 ml oil	



### Method

In a large bowl, beat together the milk, eggs, caster and brown sugar, black treacle and oil.

Stir in the self raising flour and baking powder.

Carefully fold in the blueberries and walnuts and lastly, the lemon zest.

Spray the bread-making pan with cooking spray. Add all of the ingredients into the bread-making pan.

Select the 'Cake' programme using the 'Menu' button on the control panel.

Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark', then press the 'Start' button.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula, making sure that the cake mixture has fully combined.

Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction.

Allow to cool, then remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.

## Honey Oat Bread

Preparation and Cooking Time:

2 hours 55 minutes

### Ingredients

375 g strong white bread flour	3 tbsp squeezezy honey
150 ml water	3 tbsp caster sugar
50 ml natural, plain yoghurt	1 tbsp oil
75 g oatmeal	1 tsp easy blend yeast
1 tbsp ground almonds	½ tsp salt



### Method

Add the easy blend yeast, followed by the salt, strong white bread flour, caster sugar, ground almonds, plain yoghurt, oil and finally, the water, to the bread-making pan. Close the lid.

Select the 'Sweet' programme using the 'Menu' button on the control panel. Press 'Colour' and select the degree of browning required. Choose from 'Light', 'Medium' or 'Dark'.

Activate the 'Start' button to begin the programme.

The Bread Maker will beep 10 times. After hearing these beeps, open the Bread Maker lid and scrape down the sides of the bread-making pan using a plastic or wooden spatula. At this point, add the oatmeal and honey to the bread-making pan.

Close the lid and allow the Bread Maker to complete the 'Sweet' programme.

Once the programme has finished, open the lid and then lift out the bread-making pan by grasping the handle and twisting it in an anticlockwise direction.

Remove the bread from the bread-making pan.

**Note:** When removing the bread-making pan, always wear heat-resistant oven gloves.

## Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

### Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:  
The wires in the mains lead are coloured in accordance with the following code:

**Blue Neutral (N)**

**Brown Live (L)**

**Green/Yellow Earth ( $\perp$ )**

**FOR UK USE ONLY** - Plug fitting details  
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked  $\perp$ .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ( $\perp$ ).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

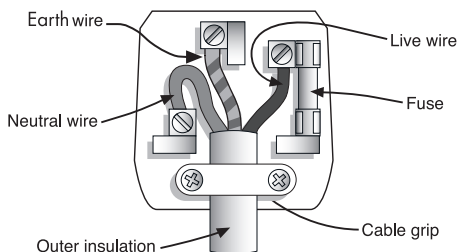
If in doubt, consult a qualified electrician who will be pleased to do this for you.

### Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



**UP Global Sourcing,  
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

**Telephone:** 0161 934 2240\*

\*Telephone lines are open Monday – Friday, 9 am–5 pm (Closed Bank Holidays)

**Email:** [customercare@upgs.com](mailto:customercare@upgs.com)

**Fax:** 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

## Guarantee

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

Nothing in this guarantee or in the instructions relating to this products excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



MADE IN CHINA.

Distributed by:  
UP Global Sourcing,  
Victoria Street,  
Manchester OL9 0DD. UK.

**SALTER**

CD041213/MD301014/V4